

SNACKS

Olives	85
Almonds	75
Pickled cucumber, smetana & crown dill	105
Charcuterie from Linderöd pig	145
Cotto	135
Bread & garlic oil	85
Oysters (6 pcs/12 pcs)	180/350
Gratinated oysters (3 pcs)	175
Bay scallop, harrisa & almond (6 pcs)	255

STARTERS

Scallop from Hitra	265
Green asparagus from lilla Labäck, burrata & pesto	275
Bleak Roe, potato cream & crown dill vinegar <i>Add on: K/A gin 35/cl</i>	325
White asparagus, lumpfish roe & wild garlic	290
"Vitello tonnato" of red deer & tuna	315
Nettles, poached egg & spruce oil	225
Steak tartar, tartar sauce, beetroot & mustard, half/full portion with french fries	285/365

MAIN COURSES

Roasted lamb with polenta, tapenade & grilled bell pepper	285
Moules frites with aioli & French fries (half/full portion)	245/340
Hen, morel mushrooms, garden peas & turnip	335
"Caesar salad" with anchovies, artichoke & stracciatella	285
Lemon sole à la Agrikultur, spring greens from Lilla Labäck, curry	415
Braised wild boar, red wine sauce, pickled onions & potato purée	365
Cannelloni, feta cheese & fermented ramson	335
Ribeye steak with butter-fried green beans <i>Café de Paris, French fries, & green salad</i>	520
Whole grilled turbot <i>Salad, potato purée & butter suace</i>	845

DESSERTS

Basque cheesecake with zest	185
Eton mess	165
Chocolate Cake	140
Sorrel sorbet & whipped cream	125
Aged cheese, crackers & marmalade	135
After Eight	5